

**IN THE CLAIMS:**

20. (Currently Amended) A method for automatically aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the bottles at a rate greater than 100 bottles per minute wherein the disinfecting is with hot atomized hydrogen peroxide; and <sup>0.5N. 70-75% as 1027</sup>

aseptically filling the bottles with aseptically sterilized foodstuffs.

22. (Currently Amended) A device for automatically aseptically bottling aseptically sterilized foodstuffs comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the bottles at a rate greater than 100 bottles per minute wherein the means for aseptically disinfecting the bottles further includes means for disinfecting an interior of the bottles with a hot atomized hydrogen peroxide; and

means for aseptically filling the bottles with aseptically sterilized foodstuffs.

35. (Previously added) The method according to claim 20, wherein the plurality of bottles are made from a glass.

36. (Previously added) The method according to claim 20, wherein the plurality of bottles are made from a plastic.

37. (Previously added) The method according to claim 36, wherein the plastic is selected from the group: polyethylene terephthalate, and high density polyethylene.

38. (Previously added) The method according to claim 20, wherein the aseptic filling is at a

rate greater than 100 bottles per minute.

39. (Previously added) The method according to claim 20, further including capping the bottle with a aseptically disinfected lid.

40. (Canceled)

41. (Previously added) The method according to claim 40, wherein the aseptically disinfecting the bottles includes an application of the hot hydrogen peroxide spray for about 1 second into an interior of the bottle and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

42. (Previously added) The method according to claim 20, further including a feedback control system for maintaining aseptic bottling conditions.

43. (Previously added) The method according to claim 40, wherein the aseptically disinfecting the bottles includes an application of the hot hydrogen peroxide spray for about 1 second onto an outside surface of the bottle and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

44. (Previously added) The method according to claim 20, wherein the step of aseptically filling the bottles further comprises: filling the aseptically disinfected bottling at a rate greater than 360 bottles per minute.

45. (Currently Amended) The A method according to claim 20 for automatically aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;  
aseptically disinfecting the bottles at a rate greater than 100 bottles per minute; and  
aseptically filling the bottles with aseptically sterilized foodstuffs, wherein the aseptically  
sterilized foodstuffs are sterilized to a level producing at least a 12 log reduction in *Clostridium*  
*botulinum*.

46. (Currently Amended) ~~The A method according to claim 20~~ for automatically aseptically bottling  
aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;  
aseptically disinfecting the bottles at a rate greater than 100 bottles per minute, wherein the  
aseptically disinfected plurality of bottles are sterilized to a level producing at least a 6 log reduction in  
spore organisms; and  
aseptically filling the bottles with aseptically sterilized foodstuffs.

47. (Currently Amended) ~~The A method according to claim 40~~ for automatically aseptically bottling  
aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;  
aseptically disinfecting the bottles at a rate greater than 100 bottles per minute, wherein the  
disinfecting the bottles is with hot hydrogen peroxide spray, wherein a residual level of hydrogen  
peroxide is less than .5 PPM; and  
aseptically filling the bottles with aseptically sterilized foodstuffs.

48. (Previously added) The device according to claim 22, wherein each bottle has an opening  
size to height ratio of less than one.

49. (Previously added) The device according to claim 22, wherein the plurality of bottles are

made from a glass.

50. (Previously added) The device according to claim 22, wherein the plurality of bottles are made from a plastic.

51. (Previously added) The device according to claim 50, wherein the plastic is selected from the group: polyethylene terephthalate and high density polyethylene.

52. (Canceled)

53. (Previously added) The device according to claim 52, wherein the means for disinfecting an interior of the bottles includes an application of the hot hydrogen peroxide spray for about 1 second and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

54. (Previously added) The device according to claim 22, further including means for feedback control for maintaining aseptic bottling conditions.

55. (Previously added) The device according to claim 22, wherein means for aseptically disinfecting is provided by one of the group: hydrogen peroxide and oxonia.

56. (Previously added) The device according to claim 22, wherein means for aseptically disinfecting the bottles includes disinfecting an outside surfaces of the bottles with hydrogen peroxide.

57. (Previously added) The device according to claim 56, wherein the disinfecting the outside surfaces includes about 1 second for the application of the hot hydrogen peroxide spray and about 24

seconds for an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air.

58. (Previously added) The device according to claim 22, wherein the means for aseptically disinfecting the bottles further comprises: aseptically disinfecting the bottles at a rate greater than 360 bottles per minute.

59. (Previously added) The device according to claim 22, wherein the means for aseptically filling the bottles further comprises: aseptically filling the bottles at a rate greater than 100 bottles per minute.

60. (Currently Amended) ~~The A device according to claim 22~~ for automatically aseptically bottling aseptically sterilized foodstuffs comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the bottles at a rate greater than 100 bottles per minute; and

means for aseptically filling the bottles with aseptically sterilized foodstuffs, wherein the aseptically sterilized foodstuffs are sterilized at a level producing at least a 12 log reduction in *Clostridium botulinum*.

61. (Currently Amended) ~~The A device according to claim 22~~ for automatically aseptically bottling aseptically sterilized foodstuffs comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the bottles at a rate greater than 100 bottles per minute,

wherein the aseptically disinfected bottles are sterilized to a level producing at least a 6 log reduction in spore organisms; and

means for aseptically filling the bottles with aseptically sterilized foodstuffs.

62. (Currently Amended) ~~The A device according to claim 53~~ for automatically aseptically bottling aseptically sterilized foodstuffs comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the bottles at a rate greater than 100 bottles per minute,

wherein the means for aseptically disinfecting the bottles further includes means for disinfecting an interior of the bottles with a hot hydrogen peroxide spray, further wherein the means for disinfecting an interior of the bottles includes an application of the hot hydrogen peroxide spray for about 1 second and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds, wherein the residual level of hydrogen peroxide is less than .5 PPM; and

means for aseptically filling the bottles with aseptically sterilized foodstuffs.

63. (Previously added) The method according to claim 20, wherein the aseptically sterilized foodstuffs are not a beverage.

64. (Previously added) The method according to claim 22, wherein the aseptically sterilized foodstuffs are not a beverage.

65. (Previously added) The method according to claim 20, wherein the bottles are in an upright position during disinfecting.

66. (Previously added) The method according to claim 22, wherein the bottles are in an upright position during disinfecting.

Please add the following new claims:

67. (NEW) The method according to claim 65, wherein the plurality of bottles are made from one of glass and plastic.

68. (NEW) The method according to claim 65, wherein the aseptic filling is at a rate greater than 100 bottles per minute.
69. (NEW) The method according to claim 65, wherein the disinfecting the bottles is with hot hydrogen peroxide spray.
70. (NEW) The method according to claim 65, wherein the step of aseptically filling the bottles further comprises: filling the aseptically disinfected bottling at a rate greater than 360 bottles per minute.
71. (NEW) The method according to claim 69, wherein the aseptically disinfecting the bottles includes an application of the hot hydrogen peroxide spray into an interior of the bottle and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air.
72. (NEW) The method according to claim 20, wherein aseptically denotes meeting the United States FDA level of aseptic.
73. (NEW) The method according to claim 22, wherein aseptically denotes meeting the United States FDA level of aseptic.